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said units to at least partially cook the same, and packaging and freezing said product.

2. A process for making a fish product which comprises freezing fish pieces into a slab, subdividing said slab into small units of about one ounce by weight, applying a batter and a breading material thereto, deep fat frying said units to at least partially cook the same, and packaging and freezing said product.

3. A process for making a fish product which comprises freezing fish fillets in the form of a slab about  $\frac{3}{4}$  inch thick, subdividing said slab into rectangular sticks of about  $3\frac{3}{4}$  in. x  $\frac{3}{4}$  in. x  $\frac{1}{2}$  in., applying a batter and a breading material thereto, deep fat frying said sticks at about 370°-375° F. for about 75-85 seconds, cooling said partially cooked sticks, packaging a plurality of said sticks in a common package and freezing said packaged product.

4. A process for making a fish product which comprises combining pieces of fish and freezing the combined pieces to form a substantially solid, integral mass, subdividing the frozen mass into consumer-sized units substantially all of which are formed of a plurality of fragments, coating the frozen units with a batter and subjecting the coated frozen units to deep fat frying, said batter being cooked to form a substantially continuous surface layer preventing disintegration of said units as they thaw throughout during cooking, and then refreezing the cooked units for storage and distribution to the consumer.

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dividing the frozen mass into consumer-sized units substantially all of which are formed of a plurality of fragments, coating the frozen units with a batter and subjecting the coated frozen units to deep fat frying, said batter being cooked to form a substantially continuous surface layer preventing disintegration of said units as they thaw throughout during cooking, and then refreezing the cooked units for storage and distribution to the consumer.

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